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METHOD OF SERVING MEALS FOR PATIENTS IN THE FREDERICK FERRIS THOMPSON HOSPITAL, CANAN- DAIGUA, NEW YORK

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Nine years ago, the setting of patients' trays in this hospital was done on each division from a small pantry, food being sent up by dumb-waiters. The clatter of dishes, with the conversation of a number of nurses preparing trays, was very annoying to the patients.

The hospital authorities finally allowed the superintendent to utilize a room in the basement, used for the storage of coal, for a diet kitchen. An adjoining room, formerly used for sleeping quarters for two maids, has since been added to the former coal room, making a large, airy and cool diet kitchen with three good-sized windows. A gas range, an electric dish washer, a steam table and a tray rack for 50 trays have been installed. The wooden trays are 15 by 25 inches, painted light grey, each with a card plate for patient's name.

At serving time, a tray carrier, made of gas piping, is placed in the elevator. Six trays are served and placed in this carrier. (See illustration No. 2.) There is a muslin cover for the carrier, fitted so as to exclude cold and dust. (See illustration No. 3.) As the elevator leaves the basement, the division for which the trays are intended, is notified by three short rings on the telephone. Nurses meet the elevator and carry the trays directly to the patients' rooms. Six other trays have, in the meantime, been prepared in the diet kitchen and are ready when the elevator returns to the basement. This method of serving is easy and satisfactory; 40 trays are usually served in thirty minutes. Complaints from patients, about food being cold, are very rare.

The diet kitchen staff consists of 1 dietitian, 2 pupil nurses and a maid. The elevator is not used for any other purpose during serving time.

The tray carrier was made by the hospital engineer, the material costing about \$6.



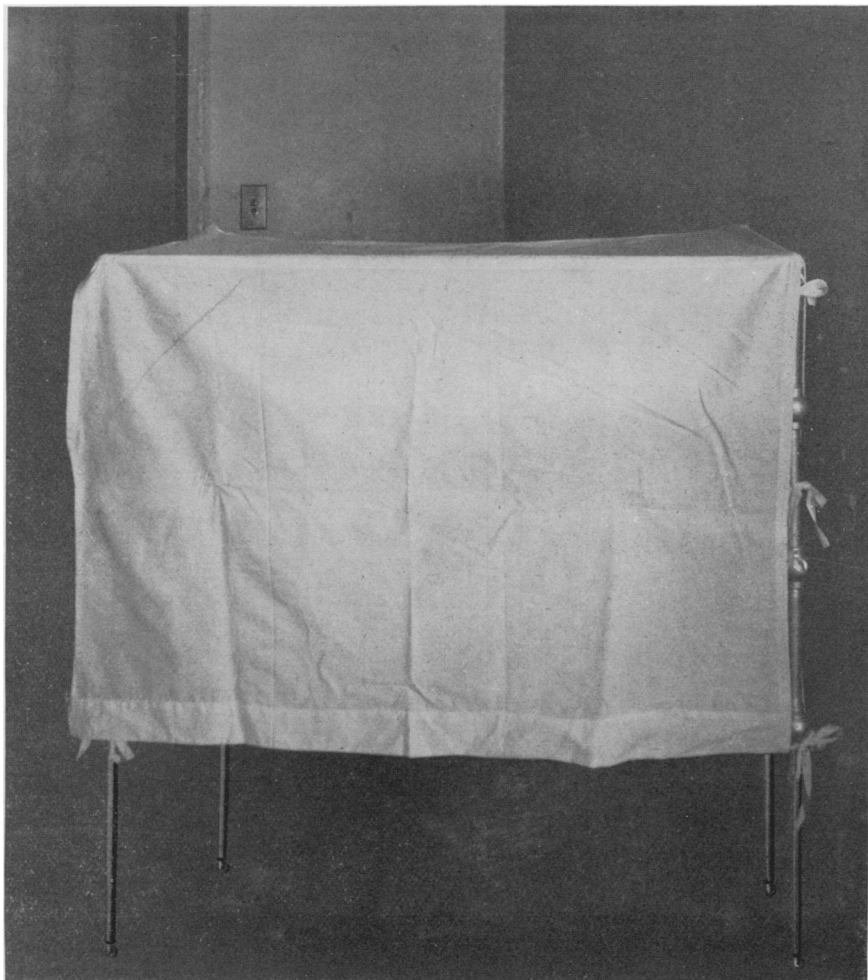
NO. 1. DIET KITCHEN IN THE FREDERICK FERRIS THOMPSON HOSPITAL



NO. 2. TRAY CARRIER FOR ELEVATOR



NO. 3. TRAY CARRIER WITH TRAYS IN PLACE



NO. 4. TRAY CARRIER WITH COVER IN PLACE